



DINNER

2 Courses £32 / 3 Courses £39

House Bread & Butters

Amuse Bouche

STARTERS

Vermicelli Noodle, Squash, Black Garlic, Peanut, Choi Sum, Smoked Tofu, Thai Green Broth

Good Life Gin Cured Salmon, Cucumber, Lemon Tonic, Crème Fraiche

Warm Duck & Pistachio Terrine, Smoked Breast, Blueberry, Fennel

MAIN COURSES

Crispy Polenta, Smoked Aubergine, Caponata, Ricotta, Basil Pesto

Fillet of Sea Bream, Cauliflower, Spinach, Mango, Cashew, Spiced Coconut & Crab Bisque

Lamb Rump, Carrot, Spiced Date, Hazelnut, Dukkah, Cavolo Nero

SIDES

Roast Baby Potatoes, Salsa Verde - £4 / Buttered Hispi Cabbage, Peas - £4

Peach, Feta, Rocket, Lambs Lettuce, Red Onion, Honey Mustard Dressing - £4

DESSERTS

Raspberry Parfait, Lemon Curd, Coconut, Lychee & Ginger Sorbet

White Chocolate Panna cotta, Blackberry, Toasted Almond, Basil

Selection of Artisan Cheeses, Traditional Garnishes [£5 supplement]

Petit Fours

A full detailed allergens list is available on request, please speak to your server. We cannot guarantee a 100% nut free environment as nuts are used in some areas of food preparation. Game may contain shot.